

RUMPUS ROOM



COCKTAILS

At Rumpus Room, we seek to blend the best of British and American culture. The space itself blends timeless London views with American service and hospitality while our cocktails represent a transatlantic mix of tastes and flavours.

If you'd like a cocktail not listed on our menu, please let your server know and the bar team will be happy to accommodate your request.

#makearumpus

THE BRITS

VICTORIAN OLD FASHIONED



13

BOMBAY DRY GIN, COLOMBIAN ORTHODOXY AGED GIN, DROPS OF ABSINTHE, PINE AND BEER SYRUP, TALISKER 10YO SCOTCH, BITTERS

Alcohol forward but pleasantly well balanced. Herbal and Umami notes.

THANKS A TOT!



12.5

WOOD'S 100 OLD NAVY RUM, BANKS 5 RUM, BANKS 7 RUM, CINNAMON AND PIMENTO, HOPPED PEACH DROPS, CITRUS, CARAWAY

Rich and flavourful, sour and aromatic. For Old Navy rum lovers!

AWAY FROM THE CRAZE



12.5

HAYMAN SLOE GIN, JENSEN'S OLD TOM GIN, LAVENDER PORT WINE, CACAO, CITRUS

Herbs and floral notes all round, with a touch of tannins and sour.

EAST INDIA ELIXIR



12.5

BOMBAY SAPPHIRE GIN, TEA, APPLE AND RICE SHRUB, CELERY AND ABSINTHE DROPS, CITRUS, INDIAN TONIC WATER

Fresh and complex. Best served while it's hot as hell and mutiny is in the air.

THE BRITS

HARRY'S LEGACY



13.5

DUBONNET, SAINT GERMAIN ELDERFLOWER, BEEFEATER LONDON GARDEN GIN, YELLOW CHARTREUSE, RED CURRANTS, CITRUS, CHAMPAGNE

Fruit and floral notes play politely with herbs and spices. No one gets hurt.

DICK'S DRY MARTINI



12.5

GREY GOOSE L'ORANGE, AMARO DI ANGOSTURA, COFFEE MARTINI AMBRATO

Strong and bittersweet. Alcohol and coffee fight over who can keep you awake longer.

AGAVERIAS



12.5

ALLSPICE LILLET ROSÉ, TAPATIO REPOSADO TEQUILA, CITRUS, BOB'S GINGER BITTERS

The lighter, more peppery cousin of the Margarita. Ideal as an aperitif.

INNOCENT PLEASURE (NON-ALCOHOLIC)



9

RASPBERRIES, CHERRY NECTAR, EGG WHITE, SEEDLIP SPICE, LIME, GRAPEFRUIT WITH BACARDI CARTA BLANCA

12.5

Fruit and spice hides under a fluffy fizz.

THE AMERICANS

MEDFORD FLIP



12.5

PEAR WILLIAMS LIQUEUR, MYERS'S JAMAICAN RUM, BACARDI OCHO RUM, MUSHROOM, WHOLE EGG, 'MILK & HONEY' SYRUP

Thick, rich and dark.

IMPROVED WHISKY COBBLER



12.5

CLYNELISH 14YO WHISKY, LA INA FINO SHERRY, MAPLE SYRUP, LEMON AND ORANGE

Refreshing drink for complex palates, with pungent and nutty notes following citrus oils.

COQUETIER



13

MARTELL VSOP COGNAC, SUZE D'AUTREFOIS, CYNAR, BULLEIT RYE WHISKEY, CLARET, CHERRY HEERING, PEYCHAUD'S AND ORANGE BITTERS

Complex and strong, for dark spirit lovers. Please sip slowly.

(KILL) DEVIL'S SHARE



13

CHERRY HEERING, WOODFORD RESERVE RYE WHISKEY, EL DORADO 12YO RUM, CRÈME DE BANANE, GINGER, MAPLE SYRUP

The missing link between a whisky sour and a tiki drink.

THE AMERICANS

MILK PAYS THE BILLS (NON-ALCOHOLIC)  9

PINEAPPLE, ORANGE, ENRICHED ALMOND MILK, LIME
WITH WOODFORD RESERVE BOURBON 12.5

As rich as a Colada, as strong as a milkshake

FARMER'S PUNCH  12.5

FALERNUM, LUXARDO MARASCHINO, AMARO AVERNA, GERMANA 2YO CACHACA, CITRUS

Long and deep from the first strong sip to the last diluted drop.

LAB & THE CITY  12.5

APEROL, FINLANDIA VODKA, PINEAPPLE SYRUP, CRANBERRY, LIME, YUZU

Very addictive, you have been warned.

NEGRONISED  12.5

SIPSMITH VJOP GIN, RINQUINQUIN A LA PECHE, CYNAR, AGAVE NECTAR, CITRUS,
GRAPEFRUIT

Perfect pre-dinner drink, maybe accompanied by some nibbles and a sunny day.

ORIGINAL

LE GRAND FIZZ

14

GREY GOOSE ORIGINAL, ST GERMAIN, LIME JUICE, SODA WATER

THANKS A TOT!

95

*Punch for sharing (8 persons)

WOOD'S 100 OLD NAVY RUM, BANKS 5 RUM, BANKS 7 RUM, CINNAMON AND PIMENTO,
HOPPED PEACH DROPS, CITRUS, CARAWAY

Rich and flavourful, sour and aromatic. For Old Navy rum lovers!

FOOD MENU

GRAZING AND SHARING

MIXED OLIVES	6
ASSORTED NUTS, maple glazed spiced pecan & cashew	6
PEA, BROAD BEAN AND MINT HUMMUS (V) (VG) home-made flatbread	10
SEASONAL VEGETABLE CRUDITÉ (V) (VG) smokey red pepper hummus	10
CROSTINI SELECTION	12
tomato and basil crostini, olive oil, aged balsamic (V) (VG) honey roast fig & prosciutto crostini with burrata wild mushroom melt, shallots, garlic, truffle oil (V)	
CHARCUTERIE BOARD	15
cured meats, olives, baba ganoush, cornichons, sourdough	
ARTISANAL CHEESE PLATE	15
oatcakes, pear jelly, celery	
NEW ENGLAND LOBSTER ROLL	18
celery, radish, ponzu mayonnaise	
BOURBON GLAZED PORK BELLY SKEWERS	12
apple sauce, crackling	
TRUFFLE CROQUE MONSIEUR	12
honey roast ham, smoked cheddar	
BUTTERMILK FRIED POPCORN CHICKEN	12
parmesan ranch dipping sauce	
CRISPY CHICKEN BAO	14
miso mayonnaise, cabbage slaw	
MONDRIAN HOT DOG	15
burnt onion mayonnaise, sauerkraut	
MINI BURGERS (4PCS)	16
roasted mushroom, blue cheese mornay	
TRUFFLE FRIES (V)	6
parmesan, black pepper	

SWEET TREATS

CRUNCHY MERINGUE	7
chocolate & lime crème, cherry reduction	
PECAN CRÈME BRÛLÉE	7
lemon biscuits, maple syrup	

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.

We craft our cocktails in house, and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.

All wine vintages are subject to availability and an alternative may be offered.
125ml measures of wine and 25ml measures of spirits are available.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.

www.rumpusroomlondon.com